

## STARTERS

<b>ONION &amp; MUSHROOM SOUP</b> pinot grigio, parmigiano reggiano, croutons	10.5
<b>HUMMUS</b> <small>GFM</small> warm pita, za'atar spice, crudité	14
<b>SPINACH AND ARTICHOKE DIP</b> served with house made corn chips and heirloom carrots	15
<b>BRUSSEL SPROUTS</b> applewood bacon, garlic aioli, chives, parmigiano reggiano	15.5
<b>VEAL MEATBALLS</b> roasted in marinara, whipped ricotta, basil, grilled baguette	15.5
<b>CRISPY FRIED CALAMARI (RI)</b> roasted garlic lemon aioli, san marzano tomato sauce	17
<b>GRILLED SPANISH OCTOPUS</b> <small>GF</small> marble potato, heirloom tomato, arugula, calabrian chili, caper, 25 yr. aged balsamic	18.5
<b>BLUE CRAB MAC &amp; CHEESE</b> lump blue crab, creamy bechamel, parmigiano reggiano, lemon breadcrumb	19.5
<b>CRAB CAKE</b> blue crab jumbo, mustard aioli, salsa verde	22
<b>LOBSTERCARGOT</b> <small>GFM</small> herbed garlic butter, baked in hearth oven, crostini	24.5
<b>TUNA POKE STACK</b> chopped tuna, cucumber, avocado, wasabi aioli, togarashi, wonton chips	28

**TABLESIDE STEAK TARTARE** 29  
prepared at your table, fresh chopped filet mignon, garlic, capers, worcestershire, onions, egg yolk, toast points

## MEAT & CHEESE

GFM  
with seasonal accompaniments

each: \$6.5 | selection of 3: \$17 | selection of 5 \$28

**BEEMSTER 26 MONTH AGED GOUDA:** Hard Cow, Holland

**LA TUR:** Soft Triple Cream, Piedmont Italy

**GOAT CHEESE:** Germany

**MANCHEGO:** 6 Month Aged Sheep Milk, Spain

**SINFUL BRIE:** Cows Milk, France

**PICANTE SALUMI:** Levoni, Italy

**PROSCIUTTO DI PARMA:** 18 Month, Italy

**WAGYU BEEF SALAMI:** Tempesta, Chicago

**JAMON SERRANO:** Red Label Redondo, Spain

## SALADS

<b>CAESAR SALAD</b> <small>GFM</small> hearts of romaine, croutons, parmigiano reggiano	15
<b>CLASSIC WEDGE SALAD</b> <small>GF</small> smoked bacon, tomatoes, red onion, danish blue cheese, blue cheese dressing	15
<b>PEAR SALAD</b> <small>GFM</small> mesculan mix, danish blue cheese, shaved pears, candied pecans, spiced pear vinaigrette	16.5
<b>TUSCAN KALE SALAD</b> <small>GF</small> cranberries, savoy cabbage, hazelnuts, aged cheddar, meyer lemon vinaigrette	17
<b>RAINBOW BURRATA SALAD</b> <small>GF</small> watermelon radish, burrata, green goddess, tomato, cucumber, marcona almonds	17
<b>ASIAN CRUNCH SALAD</b> <small>GFM</small> purple & savoy cabbage, snow peas, red peppers, carrots, scallions, crispy wontons, cilantro, cucumbers, sesame ginger dressing, togarashi	17.5
<b>ADD ONS</b> grilled chicken breast 7.5   shrimp 9.5   *grilled salmon 12.5   *NY strip 12.5   *seared ahi tuna 21	

## HANDMADE PASTAS

all pasta dishes can be prepared with gluten free penne pasta

<b>FUSILLI A LA VODKA</b> pancetta, vodka cream sauce, parmigiano reggiano	26
<b>GNOCCHI AL FORNO</b> free range chicken, spinach, fontina, vodka cream sauce	28
<b>RIGATONI BOLOGNESE</b> veal and braised beef, tiny mushrooms, carrots, parmesan	29
<b>ANGEL HAIR WITH SHRIMP</b> baby kale, grated parmigiano reggiano, crushed red pepper, meyer lemon, garlic	29.5
<b>LOBSTER BUCATINI</b> maine lobster, english peas, roasted cherry tomatoes, lobster infused cream sauce	37

## HEARTH BAKED PIZZAS

<b>CELLAR PIZZA</b> san marzano sauce, mozzarella <b>additional toppings:</b> banana peppers 4, onions 4, peperonata 4, bacon 4.5, sausage 4.5, arugula 5, pepperoni 5, meatball 6, prosciutto di parma 6.5	19
<b>CAPRI</b> mission fig, goat cheese, mozzarella, prosciutto, arugula, balsamic agro dolce	21

## CHOPS & SEAFOOD

<b>*10 OZ. GRILLED HAMBURGER</b> bakery bun, lettuce, tomato, red onion, pickle, french fries <b>burger toppings:</b> cheese 2.5, bacon 3, caramelized onion 2.5	19.5
<b>CHICKEN SCHNITZEL</b> housemade roasted onion and bacon spaetzle, asparagus, lemon thyme jus	29
<b>*GRILLED SALMON</b> <small>GF</small> sustainably farmed, english pea risotto, haricot verts, charred tomatoes	36
<b>BOURBON STREET SKIRT STEAK</b> <small>GF</small> skirt steak, tasso ham rice, roasted cipolini onions, smoked pepper aioli, chimichurri	37
<b>ALMOND CRUSTED BRONZINO</b> potato purée, haricot verts, shallots, capers, white wine	37.5
<b>BRAISED LAMB SHANK</b> <small>GFM</small> potato purée, fried parsnips, natural rosemary sauce	38
<b>*SEARED YELLOWFIN TUNA</b> <small>GF</small> tamarind forbidden rice, asian crunch slaw, wasabi aioli	38
<b>*16 OZ. CENTER CUT PORK CHOP</b> <small>GF</small> mushroom risotto, haricot verts, rosemary whiskey butter, port wine reduction	38
<b>BLUE CRAB CRUSTED SEA BASS</b> <small>GFM</small> roasted marble potatoes, asparagus, beurre blanc	42
<b>*GRILLED 8 OZ. FILET MIGNON</b> <small>GF</small> potato purée, asparagus, red wine demi-glace	48.5
<b>*16 OZ. DRY AGED RIBEYE</b> <small>GF</small> pommes anna, haricot verts, rosemary whiskey butter, red wine demi-glace	49.5

## SIDES A LA CARTE

<b>FRIES</b>	7
<b>HARICOT VERTS</b> <small>GF</small>	7
<b>GRILLED ASPARAGUS</b> <small>GF</small>	8
<b>POTATO PUREE</b>	8
<b>ROASTED MARBLE POTATOES</b>	8
<b>TRUFFLE &amp; PARM FRIES</b>	9.5
<b>ROASTED BACON &amp; ONION SPAETZLE</b>	9.5
<b>ORGANIC MUSHROOM RISOTTO</b>	11

## WINES BY THE GLASS

WHITES	GLASS	BTL
PINOT GRIGIO, Paradosso, Veneto, Italy	9	32
PINOT GRIGIO, Ruffino, Lumina, Italy	11	40
PINOT GRIGIO, Santa Margherita, Alto Adige, Italy	15.5	60
SAUVIGNON BLANC, Oyster Bay, New Zealand	12	44
SAUVIGNON BLANC, Details by Sinegal, Sonoma County	14	49
SAUVIGNON BLANC, Saint Clair Estate, Marlborough, NZ	17	64
SANCERRE, Domaine Montagu, Loire Valley, France	19	72
RIESLING, Dr. L, Kabinett, Mosel, Germany	10	38
VIOGNIER, San Simeon, Paso Robles	11	42
ROSÉ, Château La Gôrdonne, Côtes De Provence	12	44
ROSÉ, Whispering Angel, Chateau d' Esclans, Côtes de Provence	15	58
ALBARINO, Vionta, Rias Baixas, Spain	13	50
MOSCATO, Terra d'Oro, Artois Vineyard, CA	9.5	37
CHARDONNAY, Hess Select, Monterey	10	38
CHARDONNAY, Martin Ray, Sonoma Coast	14	52
CHARDONNAY, Sonoma Cutrer, Russian River Ranches	16	50
CHARDONNAY, Jordan, Russian River Valley	22	79
CHABLIS, Albert Bichot Chablis, Burgundy, France	19	72

CELLAR RESERVE		
WHITE	GL	BTL
POUILLY-FUISSÉ, Premier Cru, Louis Jadot, Burgundy, France	34	125
CHABLIS, 1ER CRU MONTMANS "DOMAINE DE LA TOUR", Burgundy, France	36	135
RED		
MERLOT, Trefethen, Oak Knoll, Napa Valley	25	90
CABERNET SAUVIGNON, Frank Family Vineyards, Napa Valley	28	95
BRUNELLO DI MONTALCINO, Col D'Orcia, DOCG, Italy	29	105
PINOT NOIR, Flowers, Sonoma, California	30	105
BAROLO, Pertinace, Piedmont, Italy	33	120

SPARKLING	
AVISSI, Prosecco Extra Dry, Veneto 187ML	12
CHANDON BRUT, California 187ML	19
CHANDON BRUT ROSÉ, California 187ML	19
HEIDSIECK MONOPOLE, Reims, France NV 187ML	24

SEASONAL SANGRIA	
Red, White or Sparkling	14

REDS	GLASS	BTL
CHIANTI, Ruffino, Tuscany, Italy	9	32
CHIANTI, Rufina Riserva Nipozzano, Tuscany, Italy	14	52
SUPER TUSCAN, Il Bruciato, Guada Al Tasso, Bolgheri	17	64
TEMPRANILLO, Crianza, Bodegas Ostatu, La Rioja, Spain	14.5	54
PINOT NOIR, Angeline, Sonoma, CA	10	38
PINOT NOIR, La Crema, Monterey	13.5	50
PINOT NOIR, Au Bon Climat, Santa Barbara, CA	16	58
PINOT NOIR, Belle Glos, Ballade, Santa Rita Hills	18	68
PINOT NOIR, Domaine Esmonin, Les Genévrières, Burgundy	19	72
PINOT NOIR, Willakenzie Estate, Willamette Valley, Oregon	22	79
MERLOT, Markham, North Coast	15	56
MALBEC, Piatelli, Mendoza, Argentina	11.5	43
MALBEC, Catena, Mendoza, Argentina	14	52
CABERNET SAUVIGNON, Seven Falls, Columbia Valley, Washington	10	38
CABERNET SAUVIGNON, J Lohr, Paso Robles	10.5	40
CABERNET SAUVIGNON, Franciscan Estate, California	13	50
CABERNET SAUVIGNON, Oberon, Napa	15	56
CABERNET SAUVIGNON, Rodney Strong, Knights Valley	17.5	66
CABERNET SAUVIGNON, Pine Ridge, Napa Valley	24	89
RED BLEND, The Pessimist, Paso Robles	15.5	58
RED BLEND, Cain Cuvée NV13, Napa Valley	21	77